MIGRATION

2019 SONOMA COAST ROSÉ WINE

VINTAGE NOTES

2019 was an amazing year for cool-climate varietals. With plentiful spring rains, the growing season got off to a great start, especially for our dry-farmed Running Creek Estate. The season continued to provide ideal conditions, with cooler spring weather, moderate summer temperatures, and warm days in the runup to harvest. We picked each vineyard exactly when we wished, resulting in bright, crisp Chardonnays with pure, elegantly delineated flavors and vibrant and concentrated Pinot Noirs with silky, refined tannins.

WINEMAKING NOTES

This alluring Rosé of Pinot Noir is sourced from esteemed vineyards in the rolling hills of the Sonoma Coast appellation. From its beautiful light hue to its refreshing acidity and bountiful layers of strawberry, white peach, candied orange peel and jasmine, it offers a radiant expression of cool-climate rosé that concludes with a long, juicy finish.

WINEMAKING

appellation	Sonoma Coast	
varietal composition	100% Pinot Noir	
fermentation & aging	Fermented in 100% stainless steel for 20-30 days	· * 2
alcohol	14.1%	2019 ROS
pН	3.30	MIGRATI
a c i d i t y	0.58 g/ 100 mL	
soils	Varied	Comb:
clones	Dijon	
rootstock	Varied	
fermentation	Fermented cold, around 55 °F, to preserve the delicate bright fruit Partially native fermented to create layered complexity to the blen	

